Watermelon in Rosewater Syrup with Almonds and Mint

- 4 large watermelons
- 2 lb sugar
- 1 qt water
- rose water
- 2 lb whole almonds
- 2 cups mint leaves

Trim the rind from the watermelon and cut the fruit into large dice, removing as many seeds as possible. Combine the sugar and water and bring to a boil. Let cool then add rose water to taste. Coarsely chop the almonds then toast in a hot oven until golden. Chiffonade the mint.

Combine the watermelon and syrup and transfer to serving bowls. Garnish with almonds and mint and serve.